



COYA

LUNCHEON MENU



Portrait of Miguel Quispe 'El Inca', 1926 - Martin Chambi

Martín Chambi Jiménez, one of the first major Latin American photographers born in Peru, is recognized for the profound historic and ethnic documentary value of his photographs, capturing the towns and countryside of the Peruvian Andes.

LUNCHEON MENU

140 per person | 1 Appetizer, 1 Main & 1 Dessert

APPETIZERS

GF **Tartare of Wagyu Beef**
COYA blend of diced wagyu, Peruvian mustard,
cured egg yolk, puffed quinoa crackers

VG, GF **Smoked Corn Salad**
Sweet corn, choclo, cancha, sweet peppers,
roasted onion & coriander

GF **Classic Sea Bream Ceviche**
Cured sea bream, yellow chilli 'tiger',
sweet potato, jumbo corn, plantain chips

Beef Gyoza
Pumpkin purée,
truffle ponzu, chives

Chicken Skewers
Yellow chilli, kombu,
mirin & chives

Salmon Maki Roll
Salmon, padron peppers, cucumber,
chipotle mayo

MAINS

'**Lomo Saltado**'
Bavette steak from the wok, smoked soy,
avocado, datterini tomatoes, string fries

Robata Grilled Sea Bream Fillet GF
Sea bream in banana leaf,
Peruvian escabeche, olives, paprika, herb oil

Mushroom Rice Hot Pot V, GF
Seasonal mushrooms, bomba rice, shiitake broth
crispy enoki, toasted seaweed butter

Chicken Sando
Crispy chicken sandwich, tamarind shallots,
avocado & string fries

Seafood Pasta
Tomato sauce, sauted squid & prawns,
stracciatella

Chargrilled Flank Steak GF (+30)
Grilled flank steak, 'anticuchera sauce',
crispy yuca chips, yellow chilli aioli

DESSERTS

Chocolate Trifle
Chocolate mousse, praline,
coffee ice cream



Millefeuille
Vanilla cream, hazelnut brittle,
wild berries sorbet

BEVERAGES

100 per person | Free flowing mocktails
140 per person | Free flowing white and red wine
200 per person | Free flowing Minuty Prestige Rosé
Available for 2 hours

BY THE GLASS

CHAMPAGNE

NV **Veuve Clicquot Ponsardin**, 95
Yellow Label, Brut

WHITE

Sauvignon Blanc, Vistaña, 45
Santa Carolina, Chile

RED

Cabernet Sauvignon, Vistaña, 45
Santa Carolina, Chile

MOCKTAILS

Limonada de Verano 35
Basil & lemongrass cordial, lemon,
Franklin & Sons ginger beer

Palomita 35
Grapefruit, chili, chicha morada,
grapefruit soda

Purple Rain 35
Chicha morada, pineapple juice
passion fruit, fresh lime juice

COCKTAILS

Chilcano 45
refreshing | thirst quencher
COYA Pisco, fresh lime juice,
Franklin & Sons ginger ale,
Angostura bitters

Paloma 45
citrusy | refreshing
Blanco tequila, fresh lime juice,
grapefruit soda

Margarita Amarilla 45
crunchy | spicy | crunchy
Blanco tequila, aji amarillo,
passion fruit, agave nectar

All prices listed are in AED.

All prices are inclusive of 5% VAT and subject to 7% municipality fee.
If you have allergies or dietary enquiries please speak to our staff prior to ordering.
V: Vegetarian VG: Vegan GF: Gluten Free